

Irish Cream Bread Pudding

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This bread pudding is wonderfully decadent and laced with Irish cream. Feel free to use a flavoured Irish cream, but we find that a plain one works brilliantly.

Ingredients:

400g brioche, ripped into pieces
50g butter
500ml full-fat milk
350ml double cream
200g caster sugar
6 eggs
Dash of vanilla
125ml Irish cream

Directions:

1. Preheat the oven to 180C and grease a large baking dish.
2. Place the ripped up bread into the baking dish and dot with the butter.
3. Place the milk, cream and vanilla into a saucepan and bring to the boil. Meanwhile, whisk together the sugar and eggs until pale and fluffy
4. When the milk and cream come to the boil, remove the pan from the heat and pour it gently into the eggs and sugar. Whisk constantly all the time and the mixture should begin to thicken.
5. Once slightly cooled, pour the Irish cream into the custard and whisk well.
6. Pour the custard over the bread and then place the dish into the oven. Cook for 35 minutes or until just golden. Serve warm with clotted cream.

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